



Mt. Diablo Unified School District
Food & Nutrition Services
2330 Bisso Lane, 2nd Floor
Concord, CA 94520
(925) 682-8000 Ext. 3775

Date: January 20, 2023
Quotation #: 100003
Quotation Valid Until: 06/30/2023
Prepared by: Dominic Machi/Deborah Waters

Vendor Information

Name: Vince Del Masso
Company: Bay Cities Produce
Address: 2109 Williams Street
City, State Zip Code: San Leandro, Ca. 94577
Phone Number: 510-352-4943

Request for Quotation – Procurement of Local Fresh Produce

The Mt. Diablo Unified School District Food & Nutrition Services department has been working towards providing their K-12 grade students with high quality locally sourced food when available for the past 4 years. In this time, we have worked with local vendors to provide freshly baked preservative free whole grain bread products, antibiotic and hormone free chicken, and farm fresh fruits and vegetables. We are continuously working to expand our offerings of high-quality local products to our students in order to nurture them for academic excellence.

Solicitation

Mt. Diablo Unified School District Food & Nutrition Services seeks to procure
Local Fresh Produce
from local vendors to be used throughout the district for school breakfast, school lunch, catering, and other events.

| Unit | Description | Usage | Cost Per Unit | Extended Total Amount |
|---------|---|-------|---------------|-----------------------|
| 5 # Bag | Bell Pepper Green Cut 2" X 2", 5 # Bag, Fresh, firm, crunchy, ready to serve, raw, julienne even sized and without browning, discoloration, or slimy. Best if Used by date printed on packaging, with a minimum shelf life 7 days. Packaged processed produce must be prepared no more than 48 hours prior to delivery to customer. | 90 | 14.98 | \$ 1,348.20 |
| 5 # Bag | Bell Pepper Julienne Mix, 5 # Bag, 40 % Bell Pepper Red Julienne, 40 % Bell Pepper Green Julienne, 20 % Bell Pepper Yellow Julienne. Fresh, firm, crunchy, ready to serve, raw, julienne even sized and without browning, discoloration, or slimy. Best if Used by date printed on packaging, with a minimum shelf life 7 days. Packaged processed produce must be prepared no more than 48 hours prior to delivery to customer. | 30 | 17.58 | \$ 527.40 |
| 5 # Bag | Bell Pepper Red Cut 2" X 2", 5 # Bag, Fresh, firm, crunchy, ready to serve, raw, julienne even sized and without browning, discoloration, or slimy. Best if Used by date printed on packaging, with a minimum shelf life 7 days. Packaged processed produce must be prepared no more than 48 hours prior to delivery to customer. | 100 | 21.15 | \$ 2,115.00 |
| 5 # Bag | Broccoli Florets, US Grade No. 1, 5 # Bag., Fresh-cut broccoli florets should be tight, firm, and dark green without blooming buds. There should be no sulfur odor or discoloration along the stems and cut ends. Washed and ready to use in a gas permeable bag. Best if Used by date printed on packaging, with a minimum shelf life 7 days. Packaged processed produce must be prepared no more than 48 hours prior to delivery to customer. | 300 | 24.49 | \$ 7,347.00 |
| 5 # Bag | Cantaloupe 1 "Cube Cut, 5 # Bag., Firm with Delicate aroma and no evidence of rot or breakdown. Best if Used by date printed on packaging, with a minimum shelf life 7 days. Packaged processed produce must be prepared no more than 48 hours prior to delivery to customer. | 100 | 17.5 | \$ 1,750.00 |
| Case | Carrots, Baby, 2.6 oz. Ind. Srvg, 100 ct./cs., U.S. No.1, 2", firm, fairly well colored, well formed, fairly smooth, not woody, cut & peeled, bright orange, crisp, no soft spots, growth cracks, sunburn. Best if Used by date printed on packaging, with a minimum shelf life 7 days. Packaged processed produce must be prepared no more than 48 hours prior to delivery to customer. | 1000 | 29.5 | \$ 29,500.00 |
| 5 # Bag | Carrot Julienne, 5 # Bag, fairly well colored, peeled & julienne cut, bright orange, crisp, ready to serve. No growth cracks or internal breakdown or damage. Best if Used by date printed on packaging, with a minimum shelf life 7 days. Packaged processed produce must be prepared no more than 48 hours prior to delivery to customer. | 50 | 15.96 | \$ 798.00 |
| 5 # Bag | Carrot Matchstick, 5 # Bag, fairly well colored, peeled & matchstick cut, bright orange, crisp, ready to serve. No growth cracks or internal breakdown or damage. Best if Used by date printed on packaging, with a minimum shelf life 7 days. Packaged processed produce must be prepared no more than 48 hours prior to delivery to customer. | 50 | 19.95 | \$ 997.50 |
| 5 # Bag | Cauliflower Mini Florets, US No. 1, 5 # bag., Washed, trimmed and ready to use. Curds should be clean, firm, compact, not spotted, speckled or bruised. Best if Used by date printed on packaging, with a minimum shelf life 7 days. Packaged processed produce must be prepared no more than 48 hours prior to delivery to customer. | 100 | 21.95 | \$ 2,195.00 |

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|-----------|--|------|-------|-------------|
| 5 # Bag | Celery Stick, (24 ct) 3.5" to 5" cut size per 1/2" stick. 5 #Bag, firm, well colored and well formed, fairly smooth, not woody, cut without brown ends, crisp, no soft spots, growth cracks, damage. Best if Used by date printed on packaging, with a minimum shelf life 7 days. Packaged processed produce must be prepared no more than 48 hours prior to delivery to customer. | 140 | 17.95 | \$ 2,513.00 |
| 5 # Bag | Cilantro washed and Trimmed 1n bulk pack. s # ag, Fresh, trimmed, bright green, full leaves, fragrant and aromatic, free from damaged leaves. Best if Used by date printed on packaging, with a minimum shelf life 7 days. Packaged processed produce must be prepared no more than 48 hours prior to delivery to customer. | 20 | 24.9 | \$ 498.00 |
| 5 # Bag | Cole Slaw, Shredded Dry Mix, 5 # Bag, 80 % Cabbage Green Shred 1/16" Shred, 10 % Cabbage Red Shred, 10 % Carrot Shred. Fresh, crisp, good colors, no browning or rot. Best if Used by date printed on packaging, with a minimum shelf life 7 days. Packaged processed produce must be prepared no more than 48 hours prior to delivery to customer. | 54 | 17.35 | \$ 936.90 |
| 5 # Bag | Corn Yellow Shelled, 5 # Bag, Fresh, firm, light yellow in color, kernels should be at its peak ripeness, sweet, the skin pops as you bite into it, Best if Used by date printed on packaging, with a minimum shelf life 7 days. Packaged processed produce must be prepared no more than 48 hours prior to delivery to customer. | 60 | 40.99 | \$ 2,459.40 |
| 5 # Bag | Cucumber English sliced, 1/4", 5 # Bag, U.S. No.1, well formed and colored, freshly sliced 1/4" with a firm texture, free from decay, scars or breakdown. Best if Used by date printed on packaging, with a minimum shelf life 7 days. Packaged processed produce must be prepared no more than 48 hours prior to delivery to customer. | 165 | 33.54 | \$ 5,534.10 |
| 5 # Bag | Eggplant Globe, Sliced 1/4", size 24/18, approx 70-90 slices per 5 lb. bag. Shiny skin with full purple color, consistent thickness, big meaty texture, Best if Used by date printed on packaging, with a minimum shelf life 7 days. Packaged processed produce must be prepared no more than 48 hours prior to delivery to customer. | 50 | 21.8 | \$ 1,090.00 |
| 5 # Bag | Garlic Minced no oil, 5 # Bag, White to off-white in color, no trans fat or high fructose corn syrup, gluten free, ready to use. Best if Used by date printed on packaging, with a minimum shelf life 7 days. Packaged processed produce must be prepared no more than 48 hours prior to | 42 | 35.88 | \$ 1,506.96 |
| 5 #Tub | Ginger Minced, 5 # Tub, Off white in color, slightly sweet and aromatic flavor. Best if Used by date printed on packaging, with a minimum shelf life 7 days. Packaged processed produce must be prepared no more than 48 hours prior to delivery to customer. | 20 | 66.34 | \$ 1,326.80 |
| 10 # Bag | Green Leaf Lettuce Leaves Wash/Trim. 10 # case, Ready to use, fresh, crisp and without decay. Best if Used by date printed on packaging, with a minimum shelf life 7 days. Packaged processed produce must be prepared no more than 48 hours prior to delivery to customer. | 198 | 26.85 | \$ 5,316.30 |
| 5 # Bag | Honeydew 1 " Cube Cut, 5 # Bag., Fresh cut cubes, sweet mild flavor, with a color range from green to white. Best if Used by date printed on packaging, with a minimum shelf life 7 days. Packaged processed produce must be prepared no more than 48 hours prior to delivery to customer. | 100 | 19.2 | \$ 1,920.00 |
| 2.5 # Bag | Lettuce Romaine chopped, 2.5#, bag, US #1, fresh, trimmed romaine hearts. Free from decay, browning or breakdown. Best if Used by date printed on packaging, with a minimum shelf life 7 days. Packaged processed produce must be prepared no more than 48 hours prior to | 1000 | 9.98 | \$ 9,980.00 |

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|-----------|--|-----|-------|--------------|
| 10 # Case | Lettuce Tossed Salad Blend, 10# bag, US #1, 90 % fresh trimmed romaine hearts, 10 % fresh shredded carrots and 10 % fresh shredded red cabbage. Free from decay, browning or breakdown. Ready to eat, shelf life of not less than 7 days from the packaging date. Unopened packages should be processed no more than 48 hours prior to delivery to customer. Must have best if used by date. | 400 | 44.92 | \$ 17,968.00 |
| 5 # Bag | Lettuce Iceberg Shredded, 1/8", 5# Bag, Free from decay, browning or breakdown. Ready to eat, shelf life of not less than 7 days from the packaging date. Unopened packages should be processed no more than 48 hours prior to delivery to customer. Must have best if used by date. | 30 | 5.49 | \$ 164.70 |
| 5 # Bag | Pea Sugar/Snow(Flat) Trimmed, 5 # Bag, rounded pods, crisp and crunchy, bright green in color, mild in flavor, ready to eat. Best if Used by date printed on packaging, with a minimum shelf life 7 days. Packaged processed produce must be prepared no more than 48 hours prior to delivery to customer. | 30 | 58.48 | \$ 1,754.40 |
| 5 # Bag | Pineapple Cube Cut, 6 oz. Tray, Distinctly bright and flavorful, sweet and tart, mild yellow in color, tender pieces, ready to eat. Best if Used by date printed on packaging, with a minimum shelf life 7 days. Packaged processed produce must be prepared no more than 48 hours prior to delivery to customer. | 100 | 32.43 | \$ 3,243.00 |
| 22 # Tub | Potato Baker Whole Peeled, 22 # Tub with a blend of Citiric/Ascorbic Acid Mix with water to prevent browning, Best if Used by date printed on packaging, with a minimum shelf life 7 days. Packaged processed produce must be prepared no more than 48 hours prior to delivery to customer. | 60 | 47.35 | \$ 2,841.00 |
| 22 # Tub | Potato Baker Peeled/Quartered, 22 # Tub with a blend of Citiric/Ascorbic Acid Mix with water to prevent browning, Best if Used by date printed on packaging, with a minimum shelf life 7 days. Packaged processed produce must be prepared no more than 48 hours prior to delivery to customer. | 60 | 57.42 | \$ 3,445.20 |
| 10 # Tub | Salsa Mild, Fresh, 10 # Tub, 75 % Tomato Roma, 15 % Onion Yellow, 2 % Cilantro, 4% Lime Juice, 1 % Chili Serrano, 1 % Garlic, 0.2 % Black Pepper, 0.02% Cumin Camino Powder, 0.9 % Olive Oil, 0.7% Salt, All freshly made to order. Made with the freshest ingredients, bright, colorful, mild to medium or spicy. Best if Used by date printed on packaging, with a minimum shelf life 7 days. Packaged processed produce must be prepared no more than 48 hours prior to delivery to customer. | 30 | 32.25 | \$ 967.50 |
| 10 # Tub | Salsa Mango, Fresh 10 # Tub, 72.5 % Mango, 5 % Red Onion, 5 % Jalapeno, 5 % Cilantro, 10 % Lime Juice, 2.5 % Salt. All Fresh made to order. Best if Used by date printed on packaging, with a minimum shelf life 7 days. Packaged processed produce must be prepared no more than 48 hours prior to delivery to customer. | 30 | 76.49 | \$ 2,294.70 |
| 10 # Tub | Salsa Tomatillo, Fresh 10 # Tub, 85 % Tomatillo, 10 % Onion Yellow, 2.5 % Cilantro, 0.5 % Salt, 1.5 % Garlic, 0.5 % Pepper Black. All Fresh Made to Order. Best if Used by date printed on packaging, with a minimum shelf life 7 days. Packaged processed produce must be prepared no more than 48 hours prior to delivery to customer. | 40 | 39.19 | \$ 1,567.60 |
| 5# Bag | Spinach, Washed 5 # bag, US. Extra No. 1, Good quality, washed, clean, fresh, trimmed, crisp leaves with good solid green coloring. Ready to eat, shelf life of not less than 7 days from the packaging date. Unopened packages should be processed no more than 48 hours prior to delivery to customer. Must have best if used by date on packaging. | 80 | 14.75 | \$ 1,180.00 |

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|-----------|---|-----|-------|------------|
| 5 # Bag | Squash Butternut Diced 1/2", 5 # Bag, Freshly cut and diced Butternut Squash, cleaned, peeled and prepared ready to serve. No signs of rot or spoilage, Shelf life of not less than 7 days from the packaging date. Unopened packages should be processed no more than 48 hours prior to delivery to customer. Must have best if used by date. | 60 | 19.54 | S 1,172.40 |
| 2.5 # Bag | Tomato, Grape Washed, 2.5 # Bag. US# 1, Stage 5. Good quality, standard small grape shape, bright red in color, shiny skins, firm flesh, No soft, mushy, lacking in color, blemished or show growth cracks. Best if Used by date printed on packaging, with a minimum shelf life 7 days. Packaged processed produce must be prepared no more than 48 hours prior to delivery to customer. | 160 | 12.86 | S 2,057.60 |
| 5 # Tray | Tomato Sliced 1/4", 5 # Tray, Freshly sliced, bright red, firm, consistent in size, with no signs of spoilage. Best if Used by date printed on packaging, with a minimum shelf life 7 days. Packaged processed produce must be prepared no more than 48 hours prior to delivery to customer. | 300 | 21.8 | S 6,540.00 |
| 5 # Bag | Watermelon 1" Cut cube, 5 # Bag, sweet watery pink to red pulp, firm in texture, ready to eat. Best if Used by date printed on packaging, with a minimum shelf life 7 days. Packaged processed produce must be prepared no more than 48 hours prior to delivery to customer. | 100 | 18.92 | S 1,892.00 |
| 5 # Bag | Zucchini Squash Julienne, 5 # Bag. #1 Fancy. US. Dark Green, Firm, Shiny, with a Tender Skin, Free from Cuts, Bruises and any Decay. Best if Used by date printed on packaging, with a minimum shelf life 7 days. Packaged processed produce must be prepared no more than 48 hours prior to delivery to customer. | 50 | 18.59 | S 929.50 |
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S127677.16

| DETAILED PRICING - Vendor to Fill in Unit Price and Total Dollar Amount | | | | | |
|---|-------------------------------|----------------|----------------|------------|------------|
| # | Item Name | Usage Quantity | Unit | Unit Price | |
| 1. | Bell Ppr Green Cut 2" x 2" | 90 | 5 lbs | S | 14.98 |
| 2. | Bell Ppr Julienne Mix | 30 | 5 lbs | S | 17.58 |
| 3. | Bell Ppr Red Cut 2" x 2" | 100 | 5 lbs | S | 21.15 |
| 4. | Broccoli Floret Mini | 300 | 5 lbs | S | 24.49 |
| 5. | Cantaloupe Small Cut | 100 | 5 lbs | S | 17.50 |
| 6. | Baby Carrot Peeled 2.6 oz | 1000 | 100/2.6oz CASE | S | 29.50 |
| 7. | Carrot julienne | 50 | 5 lbs | S | 15.96 |
| 8. | Carrot Matchstick | 50 | 5 lbs | S | 19.95 |
| 9. | Cauliflower Floret mini | 100 | 5 lbs | S | 21.95 |
| 10. | Celery Stick Precision 3" | 140 | 5 lbs | S | 17.95 |
| 11. | Cilantro Washed 5 lbs Bag | 20 | 5 lbs | S | 24.90 |
| 12. | Slaw Shredded Fine 1/16" | 54 | 5 lbs | S | 17.35 |
| 13. | Corn Yellow Shelled | 60 | 5 lbs | S | 40.99 |
| 14. | Cucumber English 1/4" Slice | 165 | 5 lbs | S | 33.54 |
| 15. | Eggplant Globe Slice 1/4" | 50 | 5 lbs | S | 21.80 |
| 16. | Garlic Minced (No Oil) | 42 | 5 lbs | S | 35.88 |
| 17. | Ginger Minced | 20 | 5 lbs | S | 66.34 |
| 18. | Green Leaf Leaves Washed/Trim | 198 | 10 lbs | S | 26.85 |
| 19. | Honeydew Small Cut | 100 | 5 lbs | S | 19.20 |
| 20. | Romaine Cut | 1000 | 2.5 lbs | S | 9.98 |
| 21. | Tossed Salad Santa Clara | 400 | 10 lbs | S | 44.92 |
| 22. | Lettuce Shredded | 30 | 5 lbs | S | 5.49 |
| 23. | Pea Sugar/Snow (Flat) Trimmed | 30 | 5 lbs | S | 58.48 |
| 24. | Pineapple Small cut | 100 | 5 lbs | S | 32.43 |
| 25. | Potato Baker Whole Peeled | 60 | 22 lbs | S | 47.35 |
| 26. | Potato Baker Peeled/Quartered | 60 | 22 lbs | S | 57.42 |
| 27. | Salsa Serious (Fresh) | 30 | 10 lbs | S | 32.25 |
| 28. | Salsa Mango WF 10# | 30 | 10 lbs | S | 76.49 |
| 29. | Salsa Tomatillo 10# | 40 | 10 lbs | S | 39.19 |
| 30. | Spinach Washed 5 lbs | 80 | 5 lbs | S | 14.75 |
| 31. | Squash Butternut Dice 1/2" | 60 | 5 lbs | S | 19.54 |
| 32. | Tomato Grape Washed | 160 | 2.5 lbs | S | 12.86 |
| 33. | Tomato Slice 1/4" | 300 | 5 lbs | S | 21.80 |
| 34. | Watermelon Small Cut | 100 | 5 lbs | S | 18.92 |
| 35. | Squash Zucchini julienne | 50 | 5 lbs | S | 18.59 |
| 36. | | | | | |
| | | | Total: | S | 127,677.16 |



Mt. Diablo Unified School District,

Bay Cities Produce, Inc. is committed to sourcing Locally Grown products. When available, our standard is to source Local first, quality second and price third. This is to extend the utmost support to our community of Local growers.

Below is the projected percent of local purchasing, by weight, for the items requested:

| Item | COO's | %of Local Prchases | Total Purchase Weight (Lbs.) | Local Purchases (lbs.) |
|-----------------------------|------------|--------------------|------------------------------|-------------------------------|
| Bell Ppr Green | Local/MX | 40 | 450 | 180 |
| Bell Ppr Mixed | Local/MX | 20 | 150 | 30 |
| Bell Ppr Red | Local/MX | 20 | 500 | 100 |
| Broccoli | Local | 100 | 1500 | 1500 |
| Cantaloupe | Local/MX | 20 | 500 | 100 |
| Baby Carrot | Local | 100 | 16250 | 16250 |
| Carrot Jul | Local | 100 | 250 | 250 |
| Carrot Mat | Local | 100 | 250 | 250 |
| Cauliflower | Local | 100 | 500 | 500 |
| Celery | Local | 100 | 700 | 700 |
| Cilantro | Local/MX | 80 | 100 | 80 |
| Slaw | Local | 100 | 270 | 270 |
| Corn Yellow | Local/MX | 50 | 300 | 150 |
| Cucumber English | Local | 100 | 825 | 825 |
| Eggplant Globe | Local/MX | 40 | 250 | 100 |
| Garlic | Local | 100 | 210 | 210 |
| Ginger | Brazil | 0 | 100 | 0 |
| Green Leaf | Local/US | 50 | 1980 | 990 |
| Honeydew | Local/MX | 20 | 500 | 100 |
| Romaine | Local | 100 | 2500 | 2500 |
| Tossed Salad | Local | 100 | 4000 | 4000 |
| Iceberg Lettuce | Local/US | 50 | 150 | 75 |
| Snow Peas (Flat) | Local/MX | 50 | 150 | 75 |
| Pineapple | Costa Rica | 0 | 500 | 0 |
| Potato Baker WP | Local/US | 20 | 1320 | 264 |
| Potato Baker Qtr | Local/US | 20 | 1320 | 264 |
| Salsa | Local/MX | 20 | 300 | 60 |
| Salsa Mango | MX | 0 | 300 | 0 |
| Salsa Tomatillo | Local/MX | 20 | 400 | 80 |
| Spinach | Local/US | 50 | 400 | 200 |
| Butternut | Local/MX | 20 | 300 | 60 |
| Tomato Grape | Local/MX | 40 | 400 | 160 |
| Tomato Round | Local/MX | 10 | 1500 | 150 |
| Watermelon | MX | 0 | 500 | 0 |
| Zucchini | Local/MX | 40 | 250 | 100 |
| Total Local Purchase | | | 39875 | 30573 76.67% |

Thank you very much.

Vince Del Mazzo
Vice President
Bay Cities Produce, Inc.
510-346-4943

Notice: Wet Signature in BLUE ink is required - Unsigned Bids will be rejected.

Undersigned hereby proposes and agrees to furnish and deliver the goods and/or services in accordance with terms, conditions, specifications, and prices herein quoted.

Vic Felton
Signature of Vendor

1-27-23
Date

Vice President
Title

Bay Cities Produce, Inc.
Company

30 days written notice required to Mt. Diablo Unified School District Food & Nutrition Services of any price changes.

OFFICE USE ONLY

Meets Eat Real Certification: Yes No

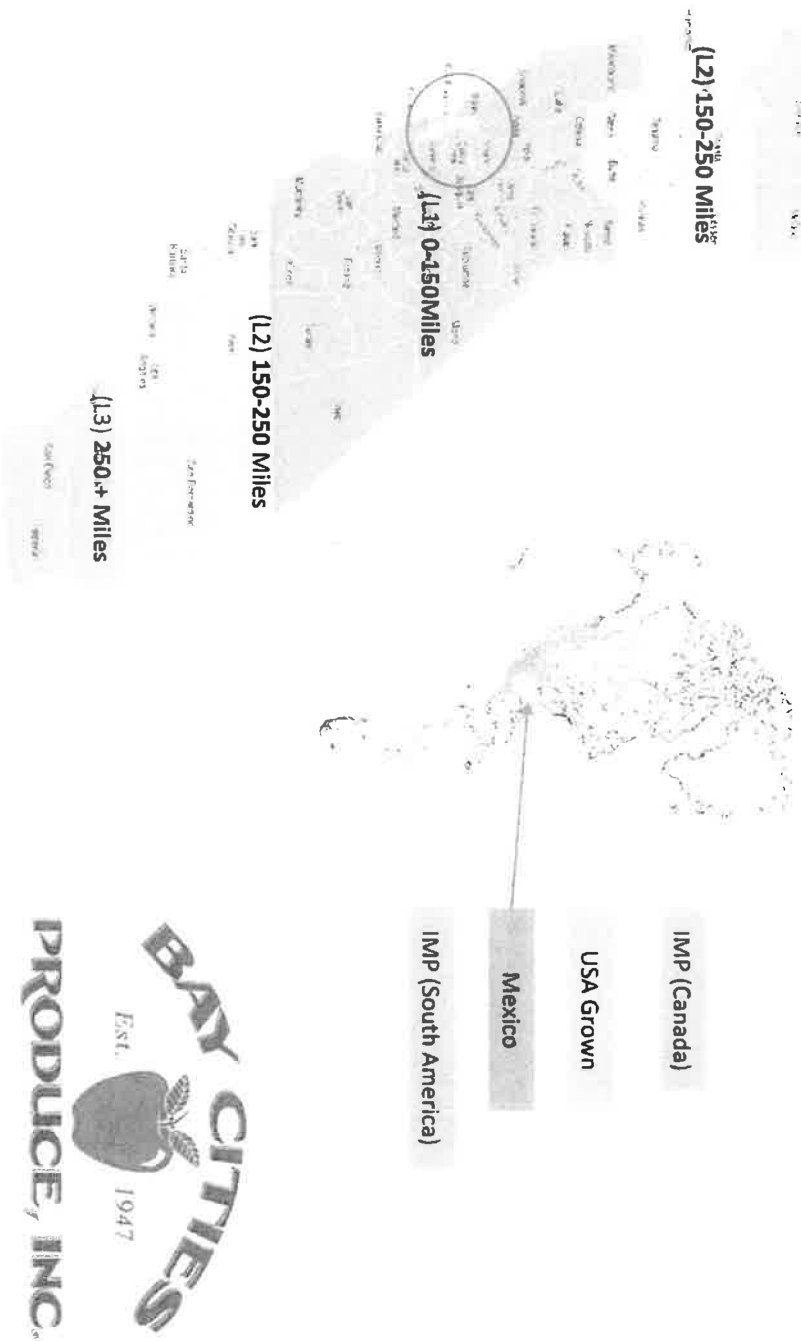
Bay Cities Produce, Inc. - Local Sourcing Program

Bay Cities Produce has an extensive list of small regional farmers, we intend to engage farmers through our partnership with CAFF (Community Alliance with Family Farmers) to facilitate the aggregation of regional fresh produce. Founded in 1978, the Community Alliance with Family Farmers (CAFF) and The Farmers Guild is a California-based nonprofit that build sustainable food and farming systems through local and statewide policy advocacy and on-the-ground programs in an effort to initiate institutionalized change. They work to support family farmers and serve community members throughout the state, including consumers, food service directors, schoolchildren and low-income populations with the aim of growing a more resilient, just and abundant food system for all Californians.

Bay Cities informally collaborates with the University of California Cooperative Extension's Urban Ag Program to identify other partner organizations that will get more food to those in greatest need, and to strengthen urban-rural gradients between produce suppliers and community needs.

Bay Cities Produce has developed a local produce program that helps our customers with their quest to purchase local products whenever available. Our program is an extension of the FDA Country of Origin (COOL) requirements that we currently provide on every customer invoice. In addition to the standard country codes we use to identify country of origin we have developed a simple designation standard for local produce grown in California. Our local zone map is divided into three zones that encompass the entire state using the Bay Area as the centerpoint. These zone designators (L1, L2 and L3) appear on our invoices so customers can readily see which local zone the product is from. We also have reporting capabilities to provide usage reports on how much produce you are buying locally.

(California Hyper Local Zones)



Primary Contacts



Steve Del Masso, President of Bay Cities Produce. Second generation at Bay Cities Produce. Began in 1960 I started working in the produce business with my father. Before and after school I would bag onions and potatoes for the Navy. That was over 60 years ago and still haven't missed a sunrise. 2006 I designed and built the safest food distribution/ processing plant on the west coast. Again, listening to the needs of our health care and food service clientele.

Cell # 510-772-4943

Steve@baycitiesproduce.com



Vince Del Masso, Vice President of Bay Cities Produce. Third generation at Bay Cities Produce. I have worked my way up through the company over the course of more than 30 years; which, has provided me the knowledge of the produce industry. My main focus these days is customer service and safe quality food production.

Cell # 510-715-0704

Vince@baycitiesproduce.com



Tina Swearingin, Customer Service and Public Relations Supervisor
Joined the Bay Cities family in 2010. I have a background in compliance with the state and local agencies specializing in healthcare needs, Cal OSHA regulations and employee safety. She brings all of this knowledge with her to Bay Cities and is our primary liaison for our healthcare patrons.

Cell # 510-715-0836

Tina@baycitiesproduce.com



EVALUATION CRITERIA

| Points | Criteria | Description | Score Vendor X | Score Vendor Y | Score Vendor Z |
|-------------------------|------------------------|---|----------------|----------------|----------------|
| 30 Points | Food Tasting Scorecard | Product sample reviewed by Mt. Diablo Unified School District Taste Panel and evaluated by appearance, aroma, texture, color, and flavor. | | | |
| 25 Points | Locally Sourced | Points awarded based on the portion of ingredients able to be sourced within the state of California. For example, if 100% of the ingredients come from California, 25 pts will be awarded. | | | |
| 20 Points | Price | Points will be determined by a price versus quality scale as follows: <ul style="list-style-type: none"> • Low price/High quality = 20 points • High price/High quality 5-10 points • Low price/Low quality = 5-10 points • High price/Low quality = 0 points | | | |
| 20 Points | Point of Origin | Identify point of origins for all product ingredients (20 pts). Can provide a point of origin for some ingredients (10 pts). Cannot provide points of origin (0pts). | | | |
| 5 Points | Packaging & Labeling | All items are packaged and processed as requested in bid (5 pts). Items are not able to be processed or packaged as described (0pts). | | | |
| 100 Points Total | - | - | | | |

FOOD TASTING SCORECARD

| Points | Criteria | Description | Score Vendor X | Score Vendor Y | Score Vendor Z |
|------------------------|------------|---|----------------|----------------|----------------|
| 10 Points | Flavor | Is it pleasing to the taste buds? Does it make you want to eat more? Is it an appropriate balance of flavors? | | | |
| 5 Points | Appearance | Is it pleasing to the eye? Does it look appetizing? Do you want to take a bite out of it right now? | | | |
| 5 Points | Color | Is it the color it should be? | | | |
| 5 Points | Aroma | Does it smell good? | | | |
| 5 Points | Texture | Does it have a good texture? | | | |
| 30 Points Total | - | - | | | |